195 Mizan Plaz

1/19/20

White Cheddar Cheese and Spinach Artichoke Dip
Fresh Spinach Blended with White Cheddar Cheese and Served with Fried Corn Tortillas. $ 7.00

Fresh Crab and Swiss Cheese Fondue
Flavored with Kirshwasser and Toasted Almonds. $ 7.95

Flash Fried Calamari
Lightly Breaded and Fried with Marinated Vegetable Slaw and Inner beauty Dipping Sauce. $ 8.00

Jumbo Shrimp Cocktail
Fresh Lobster and Crab Salad, Spinach, and Citrus Cocktail Sauce. $ 8.50

Smoked Chicken Wonton Raviolis
Fried Wontons Stuffed with Smoked Chicken and Shiitake Mushrooms, Served with Sweet and Sour Sauce. $ 5.95

Soups and Salads

Lobster Cappuccino
Flavored with Pernod, Topped with Frothed Milk and Fresh Chives. $ 5.00

French Onion Soup
Caramelized Onions with Sherry, Roasted Garlic Crouton and Gruyere Swiss Cheese. $ 4.50

This Evenings Soup *Roasted Corn and Crab Chowder*
Flavored with Fresh Vegetables, Cilantro, Toasted Cumin and Rich Cream. $ 4.00

Mizan Plaz Salad
Baby Greens with Pine Nuts, Tomatoes, Alabama Goat Cheese, Shaved Onions and Balsamic Vinaigrette. $ 4.00

Autumn Pear and Fresh Greens Salad
Honey Buttered Walnuts, Maytag Bleu Cheese, Sun-dried Cranberries and Lavender Vinaigrette. $ 5.00

Classic Caesar Salad
Crisp Romaine, Roasted Garlic Croutons, Parmesan Cheese Cracker and Authentic Caesar's Dressing. $ 4.50

Roasted Beet Salad
Baby Greens, Roasted Red Peppers, Sugared Walnuts, Goat Cheese and Cranberry Vinaigrette. $5.00

Pizza, Pastas and Risotto

Grilled Shrimp and Fontina Cheese Pizza
Sourdough Crust with Fresh Tomato Sauce, Basil and Parmigiano- Reggiano. $ 9.00

Crab and Lobster Risotto
Artichoke Risotto, Fresh Tomatoes, Green Peas, Alabama Goat Cheese and Chive Butter Sauce $ 12.50

Wild Mushroom Risotto
Roasted Garlic, White Truffle Marinated Beets, Manchego Cheese and Sherry Glace. $ 11.00

Grilled Vegetable Lasagna
Fresh Pasta Layered with Goat Cheese, Basil, Grilled Vegetables and Roasted Tomato Sauce. $ 14.00

Smoked Chicken and Fresh Basil Fettuccini
Roasted Peppers, Sautéed Leeks, Spinach, Fresh Herbs, Grilled Radicchio and Natural Pan Sauce. $ 13.00

Entrees

Braised Lamb Shank
Flageolet Beans, Whole Grain Mustard Braised Cabbage, Root Vegetables and Natural jus. $20.00

Prosciutto Wrapped Striped Sea Bass
Roasted New Potatoes, Fennel and Tomato Ragout, Sautéed Spinach, Fresh Basil and Chive Butter Sauce. $21.50

Sautéed Jonah Crab Cake
Roasted Corn, Fresh Spinach, Tomatoes, Crispy Buttermilk Onions and Jalapeno Cream. $ 17.50

Pistachio Encrusted Monkfish Filet
Braised Leeks, Baby Carrots, Lobster Mashed Potatoes, Sautéed Mussels and Saffron Buttes. $21.00

Aged Angus Grilled Beef Tenderloin or Beef Ribeye Steak
Roasted Garlic Mashed Potatoes, Grilled Portabella Mushroom Ragout, Baby Green Beans, Grilled Onions and Madeira Veal Glace, $ 22.00

Pan Roasted Veal Rib Chop with a Roasted Garlic and Herb Crust
Acorn Squash Puree, Roasted Root Vegetables, Wild Mushrooms and Sherry Glace. $ 22.00

Sage Marinated Roasted Half Chicken
Smoked Bacon and White Cheddar Cheese Grits, Baby Vegetables and Roasted Shallot Pan Sauce. $ 15.00